

## Sales Description

Ideal to cook every type of pizza, without taking up too much space in your work environment. Small, reliable and powerful, this pizza oven is suitable for Bars and Food Courts. They are easy to use and with optimised energy consumption.
$\checkmark$ Compact design oven.
$\checkmark 4$ thermostats allow to calibrate different operating temperatures in each cycle.
$\checkmark$ Door with glass and internal lightning for maximum cooking process control.
$\checkmark$ Cooking surface in refractory stones.
$\checkmark$ Rock wool insulation.
$\checkmark$ Sheated heating elements.
$\checkmark$ Easy maintenance.

Specifications
Thermostat: $50^{\circ} \mathrm{C}-320^{\circ} \mathrm{C}$
Chambers: 2
$\mathrm{N}^{\circ}$ of pizzas: 2 ( ( 320 mm )
Chambers: 2
Total loading: 2400 W
Internal dimensions
$\checkmark$ Width: 410 mm
$\checkmark$ Depth: 360 mm
$\checkmark$ Height: 90 mm
External dimensions (WxDxH)
$\checkmark$ Width: 620 mm
$\checkmark$ Depth: 500 mm
$\checkmark$ Height: 430 mm
Net weight: 33 Kg
Crated dimensions
$670 \times 600 \times 580 \mathrm{~mm}$
Gross weight: 34 Kg .

## Available Models

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5120125 Pizza oven PO-1+1/32 230/50-60/1
```

* Ask for special versions availability


## Accessories

$\square$ Stand.
$\square$ Hood.

